

Chef Kurt

A native of America's Midwest, Chef Kurt Fleischfresser began his career in Chicago at Le Vichyssoise where he served a traditional two and one-half year apprenticeship under acclaimed French chef Bernard Cretier. After traveling around the country honing his skills at such restaurants as The French Room, the Adoulphus in Dallas and Vincent's on Camelback in Scottsdale, Kurt and his family returned to Oklahoma to become chef at The Coach House Restaurant in Oklahoma City. Kurt is also partner and Executive Chef of The Metro Wine Bar and Bistro and The Deep Fork Grill.

Kurt has traveled twice to The James Beard House in New York City as a Great Regional Chef, and was twice a finalist in the prestigious American Culinary Gold Cup Competition which is the U.S.A. leg of the famous Bocuse d'Or.

Kurt has traveled frequently to Europe and Asia over the last few years on behalf of SUSTA (the Southern United States Trade Association) as one of this regions finest chefs, showcasing the great regional produce and cooking style of the American South.

Kurt currently serves on the Board of Directors for the Oklahoma Restaurant Association, The James Beard Organization and Slow Food.

